Thursday *24th* *December* 2026

CHRISTMAS EVE DINNER MENU

Hand-dived scallop,
watercress and brown butter

Potatoes lightly gratinated
with Comté Garde Exceptionnelle,
bone marrow and tuber melanosporum

Grilled Cornish turbot,
Jerusalem artichoke with white truffle

Challandais duck on the embers,
heritage beetroot and salmis sauce

Colston Bassett Stilton
with grape condiment

Yule log our way

£350 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Friday 25th December 2026

WINE PAIRING
INCLUDED IN MENU PRICE

2008 *Champagne*
Premier Cru Blanc de blancs
Duval-Leroy
Champagne, France

2024 *Bordeaux blanc*
Le Merle Blanc de Château Clarke
Bordeaux, France

2022 *As Sortes Val Do Bibei*
Rafael Palacios
Galicia, Spain

2021 *Riesling Ried Heiligenstein*
Schloss Gobelsburg
Wachau, Austria

2016 *Morey-Saint-Denis 1er Cru*
Clos Baulet
Hubert Lignier
Burgundy, France

20YO *Tawny Port*
Quinta do Noval
Douro, Portugal

CHRISTMAS DAY LUNCH MENU

Chilled langoustine,
citrus condiment with gold caviar

Grilled Maldon Rock oyster,
artichoke and burnet pesto

Tender cardoon,
Comté Garde Exceptionnelle
and black truffle

Line-caught seabass, ,
razor clam and seaweed, marinière jus

Demi-deuil style free-range chicken,
salsify and albufera sauce

Yule log our way

£500 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Thursday *31st* *December* 2026

NEW YEAR'S EVE DINNER MENU
1ST SITTING

Dorset crab, cucumber gelée
and coral condiment

Confit Jerusalem artichoke,
watercress and hazelnut praline

Line-caught seabass, turnip tops
shellfish and sea-scented jus

Farmhouse Vacherin cheese

Chocolate from Alain Ducasse
Manufacture in Paris delight

£350 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Thursday 31st December 2026

WINE PAIRING
INCLUDED IN MENU PRICE

2018 *Dom Pérignon*
Champagne, France

2022 *Rioja Blanco Reserva*
Remírez de Ganuza
La Rioja, Spain

2016 *Riesling Spätlese*
Graacher Domprobst
Willi Schaefer
Mosel, Germany

2025 *Pouilly-Fumé*
Indigène
Pascal Jolivet
Loire Valley, France

2021 *Chambolle-Musigny 1er Cru*
Les Sentiers
Domaine Arlaud
Burgundy, France

2023 *Chasselas vin sur lie*
La Maison Carrée
Neuchâtel, Switzerland

20YO *Tawny Port*
Quinta do Noval
Douro, Portugal

Midnight drink
NV *Champagne 1er Cru*
Fleur de Champagne
Duval-Leroy
Champagne, France

NEW YEAR'S EVE DINNER MENU
2ND SITTING

Chilled Dorset crab, cucumber gelée
and coral condiment

Confit Jerusalem artichoke,
hazelnut and watercress

Seared duck foie gras, black truffle
pot-au-feu broth

Line-caught seabass, turnip tops
shellfish and sea-scented jus

'Jaune des Landes' capon,
leaf to leaf potato
Champagne sauce

Farmhouse Vacherin cheese

Chocolate from Alain Ducasse
Manufacture in Paris delight

£700 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.